

Oatmeal Stout v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **27**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (48.4%)	81 %	4
Grain	Monachijski	0.68 kg (12.2%)	80 %	16
Grain	Oats, Malted	0.5 kg (9%)	70 %	2
Grain	Simpsons - Maris Otter	0.45 kg (8.1%)	81 %	6
Grain	Weyermann - Chocolate Rye	0.35 kg (6.3%)	20 %	650
Grain	Simpsons - Golden Naked Oats	0.25 kg (4.5%)	73 %	20
Grain	Amber Malt	0.25 kg (4.5%)	75 %	43
Grain	Crystal Extra Dark	0.2 kg (3.6%)	75 %	400
Grain	Weyermann - Dehusked Carafa II	0.2 kg (3.6%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1272 American Ale II	Ale	Slant	150 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min